

## A La Carte Menu

### Nibbles

<b>Mixed Savouries</b>	<b>4.00</b>
Wasabi Peas, Smoked Nuts & Chilli Crackers	
<b>Marinated Noccerella Olives (G,D,V,VE)</b>	<b>4.00</b>
<b>Selection of Artisan Bread (V)</b>	<b>4.00</b>
Local Butter or Olive Oil and Balsamic Vinegar	

### Starters

<b>Soup of the Day, Sourdough Bread (D,V,VE)</b>	<b>5.00</b>
<b>Lentil, Roasted Butternut Squash &amp; Fennel Salad (G,D,V,VE)</b>	<b>6.50</b>
Pickled Wild Mushrooms, Truffle Cream	
<b>Peppered Baked Pant-Ys-Gawn Goat's Cheese (G,V)</b>	<b>7.00</b>
Beetroot Carpaccio, Apple Dressing	
<b>Smoked Haddock &amp; Spring Onion Fishcake</b>	<b>7.50</b>
Curried Aioli, Winter Leaves	
<b>Chicken Liver Parfait</b>	<b>8.00</b>
Spiced Pear Chutney, Toasted Brioche	
<b>Herefordshire Pork Scotch Egg</b>	<b>8.50</b>
Welsh Bacon Jam	
<b>Garlic, Chilli &amp; Coriander Wild Prawns (G)</b>	<b>9.50</b>
Garlic Aioli, Watercress & Lime	

### House Special

**LKB Dry Aged Wye Valley Chateaubriand (Share Between Two)**  
*Served with Grilled Plum Tomato, Portobello Mushroom, Watercress & Chunky Chips,  
Onion Rings, Peppercorn Sauce & Bearnaise Sauce*  
**65.00**

*A 10% discretionary service charge will be added to all bills.*

*All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.*

*Please ask a member of the team if you wish to amend any item of a dish.*

**Main Course**

<b>Sweet Potato, Spinach &amp; Chickpea Dahl</b> (G,D,V,VE) Mango Chutney, Poppadom, Basmati Rice	<b>13.50</b>
<b>Wild Mushroom Ravioli</b> (V) Sautéed Mushrooms, Tarragon Sauce	<b>14.00</b>
<b>Pan Roasted Shropshire Chicken Breast</b> (G) Creamed Potatoes, Sautéed Spinach, Wild Mushrooms Jus	<b>16.00</b>
<b>Pan Fried Salmon Fillet</b> (G) Saffron Fondant Potato, Artichoke, Braised fennel, Curry Oil	<b>16.00</b>
<b>Crispy Herefordshire Pork Belly</b> (G) Celeriac & Apple Mash, Creamed Savoy Cabbage & Bacon, Cider Jus	<b>17.00</b>
<b>Baked Cod Fillet</b> (G) Potato Gratin, Fine Green Beans, Lemon & Chive Beurre Blanc	<b>18.00</b>
<b>Slow Braised Black Mountain Lamb Shank</b> (G) Bubble & Squeak, Rosemary Jus	<b>19.00</b>
<b>8oz Sirloin Steak</b> (G,D)	<b>23.00</b>
<b>8oz Fillet Steak</b> (G,D)	<b>30.00</b>

*All our Steaks are Dry Aged on the bone from the Wye Valley  
Served with Grilled Plum Tomato, Portobella Mushroom, Watercress & Chunky Chips  
Including a choice of sauce - Peppercorn, Bearnaise, Garlic Butter*

**Side Orders**

<b>Skinny/Thick Chips</b> (G,D,V,VE)	<b>3.50</b>	<b>Braised Red Cabbage</b> (G,D,V,VE)	<b>3.50</b>
<b>Fine Green Beans</b> (G,D,V,VE)	<b>4.00</b>	<b>Sweet Potato Fries</b> (G,D,V,VE)	<b>4.00</b>

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